



MOREL STUFFING

6-8 c. bread pieces (rolls or
homemade bread are best)
2-3 c. chopped morel mushrooms

1 small onion, chopped	1 tsp. sage
$\frac{3}{4}$ c. chopped celery	2 eggs, beaten
1 Tbsp. butter	$1\frac{1}{2}$ -2 c. salted chicken
Salt & pepper to taste	broth

**Now We're
Cookin'!**
with
Martha Daniels

Set the bread out overnight to dry. Saute the onion, celery, and mushrooms in the butter. Add the sage, and salt & pepper to taste. Combine with the bread.

Mix cooled broth and eggs in another bowl. Pour over bread mixture & stir until it becomes soupy in the bottom. Spoon into a greased 2-quart casserole dish & cover, baking 1 hour at 350E.

Remove the lid the last 15 minutes so the top becomes crunchy.